Maisons Marques & Domaines

DOMAINES SCHLUMBERGER
DEPUIS 1810

Domaines Schlumberger

Pinot Blanc Les Princes Abbés

Alsace, France
Vintage: 2022

Overview

With a single holding of more than 330 acres in Guebwiller, Domaines Schlumberger is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Because of the aridity and steepness of the domains, the yields are about 50 percent of the average for the appellation of Alsace. The resulting grapes are very high quality and have exceptional flavor concentration.

For over 200 years, the Schlumberger family has devoted itself to farming the vineyards with passion, dedication and respect to the environment.

The Les Princes Abbés range is the Schlumberger family's tribute to the Abbots princes from the local Abbey at Murbach who owned the vineyards in the area until the French Revolution, and who were the first to sell the wines from Guebwiller abroad.

Winemaking

The pinot blanc is sourced from the Schlumberger family's grands crus vines of Saering and Spiegel as well as the localities of Bux and Bollenberg. Pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Maturing for seven months on fine lees.

Tasting Notes

The robe is pale yellow with green reflections of good intensity. The disk is bright, limpid and transparent. The nose is marked, pleasant and of good intensity with flowers, citrus fruits (lemon zest) and English candy notes. The nose has a nice character. Its youth shows radiance and a welcomed sensation of freshness. The balance is elegant and slightly strong, which gives the wine character.

Food Pairing

Pairs beautifully with Alsatian cuisine, blue ling fish with vegetables, sardine rillettes or a fresh goat's milk cheese. The suggested serving temperature is 54°F.

TECHNICAL INFORMATION

Varietals: 100% Pinot Blanc
Wine Alcohol: 12.4%
Titratable Acidity: 3.26 g/L
Residual Sugar: 1.5 g/L